

{bar snacks}

stuffed piquillo peppers, chevre, honey 5 gf/vv
deviled farm eggs, "angry" pickle, bacon, sriracha 6 gf
lpf bakery bread & house churned butter 3 v
stuffed dates, blue cheese, pecan, canadian bacon 6 gf
sheeps milk cheese fritters, lambrusco-chili gastrique 7 v

{raw /cured}

raw oysters on the 1/2 shell gf
house cocktail sauce, smoked pepper mignonette 15/30
salmon "poke" tacos, sesame aioli, roe 10
ahi tuna tartare, kimchi, miso aioli, chile peanuts 13 gf
steak tartare, caperberry, dijon, chopped egg, scallion 12

{cheese / charcuterie}

chef's choice of 3 regional/housemade cheeses + 3 local/housemade charcuterie 19
...with ale mustard, pickled egg, pickled vegetables, seasonal chutney, house cheese crackers

{bruschettas}

roasted red pepper, garlic aioli, prosciutto 7
pimento cheese, rarebit style 7 v
butterbean "guacamole", radish, lemon 7 v

{NOT smalls}

seared atlantic tuna

roasted root vegetables, soy-mirin butter 25 gf

roasted mushroom risotto 18

fennel, truffle powder, lemon, parmesan

saltyard steak frites

horseradish cream, chimmichurri, local lettuce 24 gf

{veggies / salads}

grilled corn "street cart style" cotija, lime aioli 8 gf/v
flash fried brussels, agrodolce, pecans 8 gf/v
smoked beet salad, carrot puree, curried pine nuts, feta 9 gf/v
fall green salad, squash, radish, crispy shallot, vinaigrette a l'ail 8 gf
roasted turnips, carrots, yuzu aioli, miso glaze, peanuts 8 gf/v
roasted cauliflower, parm, dates, almonds, caramelized onion 8 gf/v

{pastas}

hand cut fettucine, lamb & beef ragu, parm, herbs 13
lemon linguine, ga white shrimp, saffron, shellfish broth 14
ricotta gnocchi frito, wilted greens, parmesan brodo, bacon 13 v

{hot smalls}

smoked pork empanadas, thick pickle, spicy house bbq 11
grilled GA shrimp "cocktail", horseradish, pickled tomato, fennel 13
crispy duck confit, southern fried cabbage, mustard jus 13 gf
shrooms on toast, sausage, brandy cream, thyme 12
SY signature sliders, pimento cheese, green tomato-bacon relish 12
pan roasted scallops, lemon-cauliflower puree, fennel, annatto 14 gf
grilled lamb loin, rosemary whitebean puree, rosemary, harissa 12 gf
grilled petit filet, marsala butter, shrooms, thyme 16 gf
grilled octopus, blistered green beans, feta, mint, lemon 14 gf
fried spr mtn chicken livers, bacon jam, hot sauce beurre blanc 11
nashville hot quail, vegetable escabeche, buttered brioche 12



chef/partner

nick leahy

YOU'LL DIG OUR FOOD

{cocktails- \$12}

strawberry fields forever
vodka, strawberry, fennel, lemon, bubbles
a step in the right direction
gin, cucumber, st. germain, mint, lime
swift kick in the head
cathead vodka, fresh jalapeno & basil, lime
the red headed stepchild
bourbon, ginger, lemon, honey
race at morning
chattanooga whiskey, rosemary, juniper, maple, lemon, pilsner beer
the brickwalker
four roses bourbon, sorghum, bitters

{draught}

sweetwater 420, pale ale, ga 6
terrapiin, hopsecutioner ipa, ga 7
creature comforts, bibo, pilsner, ga 7
bold rock, hard cider, ipa, nc 7
2 rotating local tap`s, 7

{bottle}

stella, belgian lager, belgium 7
3taverns, prince of pilsen, euro style, ga 6
terrapiin, T-time, lemon berliner weisse 6
good people, hoppy american ipa, al 7
monday night, eyepatch ipa, ga 7
creature comforts, tropicalia, ipa, ga 7
southbound, shakedown street, hoppy saison, ga 7
laughing skull, amber ale, ga 6
orpheus, atalanta, plum sour, ga 7

gf= gluten free v= vegetarian

**these items can be prepared vegetarian or gluten free. please indicate any dietary restrictions to your server at the time of ordering.

ASK ABOUT OUR “WINE OF THE DAY” SPECIAL DEALS

<u>gl</u>	<u>bt</u>	{pinks}			
	36	rosé, boschendal , <i>south africa</i>		fresh, tangy, pale pink, violet	
11	43	rosé, chapotier les vignes bila-haut , <i>france</i>		rich mineral, orange peel, peach	
	40	rosé, acrobat , <i>willamette, or</i>		red fruit, balanced acidity, rhubarb	
<u>gl</u>	<u>bt</u>	{bubbles}			
	9	40 cava, poema , <i>spain</i>		dry, rich, orange, spice, pear	
10	45	sparkling rosé, villa sandi , <i>italy</i>		dry, zesty, acidic, fresh berries, hint of spice	
12	50	sparkling, iron horse "russian cuvee", <i>napa valley, ca (92 WE)</i>		rich, opulent, baked apple, tangerine, custard	
14	60	crémant d`alsace, lucien albrecht , <i>brut , france (90 WE)</i>		fresh citrus, floral, clean finish	
	98	champagne, veuve clicquot , <i>brut, “yellow label”, france (90WS)</i>		vibrant, white cherry, honey, lemon, smoke	
	95	champagne, billecart-salmon , <i>brut reserve, france (90 WE)</i>		clean, tangy, fruit full, ripe pear, myer lemon	
18	85	champagne rosé, baron-fuenté , <i>brut , france</i>		red and black berries, biscuit, fine tannins	
<u>gl</u>	<u>bt</u>	{whites}			
8	32	vinho verde, conde villar , <i>portugal</i>		right clear, crisp, citrus	
	38	pinot gris, kings ridge , <i>willamette valley, or</i>		refreshing, peach, pear, citrus	
8	32	pinot grigio, nobilissima , <i>delle Venice, italy</i>		lingering floral, crisp citrus + tropical fruit	
10	40	viogner, opolo , <i>monterey, central coast, ca</i>		lemon zest, melon and stone fruit with crisp acidity	
	32	sauvignon blanc, la galope <i>cotes de gascon, france</i>		mineral, intense flavors of citrus and exotic fruits	
9	36	sauvignon blanc, villa maria , <i>marlborough, nz (90WS)</i>		juicy, herbacious, concentrated, lime, melon, gooseberry	
	38	sauvignon blanc, tohu , <i>marlborough, nz (90 WS)</i>		meyer lemon, verbena, passion fruit	
	40	chenin blanc, pine ridge , <i>napa valley, ca (90 WA)</i>		complex, citrus, honeyed apples, spice finish	
	47	grenache blanc, epiphany , <i>santa barbara, ca ****great food wine</i>		peach, ginger, lemon zest, apricot,	
10	40	gruner veltliner, laurenz + sophie , <i>austria</i>		apple, peach, citrus, withhint of white pepper,	
11	42	albarino, ramon bilbao , <i>spain</i>		balanced minerality, eucalyptus, lemon, pear,	
11	42	chardonnay, bouchard aine` & fils , <i>macon villages, france</i>		dry, light, meyer lemon, vanilla aromas,	
	40	chardonnay, boschendal , <i>south africa</i>		soft, buttery, nutty, baked apple, honey	
16	60	chardonnay, patz + hall , <i>sonoma county, ca (91 WS)</i>		muscat, citrus peel, hazelnut, spicy clove	
	55	chardonnay, stag's leap hands of time , <i>napa valley, ca</i>		spiced apple w/ vanilla wafer, hint of caramel	
9	36	riesling, nollen erben , <i>mosel, germany</i>		citrus, candied lemons, honey, minerals	
	42	riesling, chateau st. michelle “eroica,” <i>wa (93 WE)</i>		acidic mineral, white peach, grapefruit	
12	24	moscato d`asti, marco negri , <i>italy</i>		crisp, pear + citrus blossom, slightly efferecent	
<u>gl</u>	<u>bt</u>	{reds}			
18	70	pinot noir, domaine jouard , (santenay) <i>côte de beaune, france</i>		soft tannins, dark fruit, medium body, elegant finish	
	95	pinot noir, domaine cortochot , (gevrey-chambertin) <i>côte de nuits</i>		ripe cranberry and blackberry, herbal spice	
10	40	pinot noir, underwood , <i>willamette valley, or</i>		sweet raspberry + cherry fruits with warm cocoa	
	65	pinot noir, crustom (mt. jefferson cuvée) <i>willamette valley, or</i>		dried strawberries, red berry, mineral, redcurrant	
15	55	pinot noir, ferrari carano , <i>anderson valley, ca</i>		cherry,plum, raspberry, pomegranate	
	75	pinot noir, emeritus , <i>russian river valley, ca (93 WS)</i>		blackberry, red fruit, spice, sage	
	86	pinot noir, gary farrell , <i>russian river valley, ca</i>		black cherry, s+alwood, asian spice	
11	42	tempranillo, volver , <i>la mancha, spain</i>		full body, black fruit, toast, spices	
13	52	merlot, robert mondavi , <i>napa valley, ca</i>		black currant, plum, milk chocolate	
	110	merlot, shafer , <i>napa valley, ca (95 RP)</i>		red + black plum, smoke, white pepper, sage,	
	56	sangiovese, il poggione rosso di montalcino, <i>tuscany, italy</i>		ripe red berries, velvety tannins, long finish	
12	48	chianti classico, rodano , <i>tuscany, italy</i>		earthy, red cherries and hints of tabacco	
10	40	malbec, piatelli , premium reserve, <i>mendoza, argentina</i>		blueberry, blackberry, black cherry, cedar, caramel	
10	39	zinfandel, manifesto , <i>lodi, ca</i>		blackberry, cherry, raspberry, chocolate, vanilla	
	40	shiraz, tournon "mathilda," <i>australia</i>		black +red cherry, menthol, medium acidity	
	85	petit sirah, neal family , <i>rutherford, napa valley, ca</i>		berry syrup, violet, orange, vanilla, caramel, oak	
	45	petite syrah, michael david winery “petite petit” , <i>lodi, ca</i>		full body, black fruit, vanilla, licorice, toast	
	89	cab franc, pulenta (paul hobbs) , <i>argentina (92 RP)</i>		rich, bold red + black fruit, cedar, soft spice	
11	42	blend, chamonix rouge , <i>franschhoek, south africa (bordeaux blend)</i>		red berries, toast, vanilla, spice	
	56	blend, the fugitive , <i>dry creek valley, ca (petit syrah, syrah, zin)</i>		ripe jammy preserve, spice, mocha	
	62	blend, paraduxx, duckhorn vineyard (<i>cab, zin, petit verdot</i>)		blackberry, oak, balance tanning	
	58	blend, brotte (vacqueyras) , <i>côtes du rhône, france</i>		ripe berries, dark fruit, chocolate + baking spices	
15	60	blend, clarendelle (chateau haut brion) , <i>pessac, bordeaux france</i>		red + black fruit, spice, flowers, vanilla, mineral	
	70	blend, chateau malmaison , <i>médoc, bordeaux france *chef's favorite</i>		cherry, plum, oak, mineral	
10	40	cabernet, stemmari , <i>sicilia, italy</i>		black currant, ripe cherries, wood spice, soft tanning	
	48	cabernet, perez cruz , <i>maipo, chile (90 WE)</i>		ripe red berries, dried fruit, spices, vanilla	
17	68	cabernet, kith & kin “round pond” , <i>napa valley, ca</i>		ripe fruits, elegant, berries, spices	
	60	cabernet, conn creek , <i>napa valley, ca(90 WE)</i>		black berries, plums + dark chocolate, spiced honey	
	135	cabernet, silver oak , <i>alexander valley, ca (91 WE)</i>		blackberry, spice, long, layered finish	
	98	cabernet, stag’s leap “artemis,” <i>napa valley, ca (91 WS)</i>		dried cherry, blackberry, currant + savory herb	
	85	cabernet, joseph carr , <i>napa valley, ca (90 WS)</i>		full bodied, blackberry, cedar, long finish	